

CLAIMS

1. (Amended) Use of a demulsifier to reverse at least 30% of the w/o phases of a composition comprising (1) the aqueous phase based on water and (2) the oil phase of fat and/or oil comprising 15 % by weight or more, based on the total oils and fats, of diglycerides and a flavor component(s) within one minute after it has been introduced into water at 36 °C.
2. (Amended) The use as claimed in Claim 1, in which the fat and/or oil comprises 15 to 90 % by weight of diglycerides and 85 to 10 % by weight of triglycerides and 0.05 to 20 % by weight of the flavor component and 0.01 to 5 % by weight of the demulsifier are included in the composition.
3. (Amended) The use as claimed in Claim 1 or 2, in which the weight ratio of the aqueous phase to the oil phase ranges between 80:20 and 15:85.
4. (Amended) The use as claimed in Claim 1 or 2, in which the demulsifier is at least one member selected from the group consisting of a polyglycerol fatty acid ester having HLB of 7 or more, a water-soluble decomposed protein, lysolecithin having HLB of 8 or more, a sucrose fatty acid ester having HLB of 5 or more, a monoglyceride organic acid ester having HLB of 8 or more, and a sorbitan fatty acid ester having HLB of 8 or more.
5. (Amended) A water-in-oil emulsion composition, comprising

(1) the aqueous phase based on water, (2) the oil phase of fat and/or oil comprising 15 to 90 % by weight, based on the total oils and fats, of diglycerides and 85 to 10 % by weight of triglycerides, 0.01 to 5 % by weight of a demulsifier and 0.05 to 20 % by weight of a flavor component(s), at least 30% of the composition being able to be reversed in the phases within one minute after it has been introduced into water at 36 °C.

6. (Amended) The composition as claimed in Claim 5, in which the weight ratio of the aqueous phase to the oil phase ranges between 80:20 and 15:85.

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